

# Vienna Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **9.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**

## Mash step by step

- Heat up **8.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	2.6 kg (94.5%)	78 %	8
Grain	Weyermann - Dehusked Carafa II	0.05 kg (1.8%)	70 %	837
Grain	Barley, Flaked	0.03 kg (1.1%)	70 %	4
Grain	Melanoiden Malt	0.07 kg (2.5%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	19 g	60 min	4.5 %
Boil	Hallertau	11 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis